

2008 Chardonnay Lake County

History

In 1861 Lake County was created from parts of Napa and Mendocino counties and has since been well known as a farming community.

In the 1870s vineyards were planted and by the early 1900s the area was already earning its reputation for producing “**World’s greatest wines**”. Prohibition forced an end to the Lake County wine production in 1920; most of the vineyards were removed and replaced with walnut and pear orchards.

The comeback of the wine industry began in the 1960s when a few growers rediscovered the area’s grape growing potential and once again began planting vineyards. Lake County now has more than 8,800 acres of planted vineyards, which is a significant increase from less than 100 acres they had planted in 1965. This area has also seen the recent establishment of several American Viticultural areas such as **High Valley** and Red Hills-Lake County. We are proud to say that Lake County contains many vineyards that support the California Wine Institute’s Code of Sustainable farming practices

Winemaking Notes

The grapes used to produce our 2008 Shannon Ridge Lake County Chardonnay were picked from several different blocks to help create an elegant multi-layered wine with great complexity. The wine was barrel fermented in American oak to help create the creamy vanilla flavors and rich mouth feel.

Tasting Notes

Color:Clean, Straw like

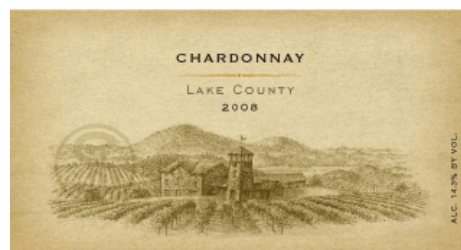
Aroma:Tropical Melon, Green Apple, Creamy Vanilla

Flavor:Mango, Crème Brulee, Citrus

Texture:crisp, full richness, long smooth finish

Technical Data

Alcohol:	14.3%
Total Acidity:	.62
pH:	3.64
Residual Sugar:	.50
Composition/Blend:	90% Chardonnay
Appellation:	Lake County
Barrels:	American oak
Time in Barrels:	6 months
Cases Produced:	8000



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Suggested Retail: \$19.00

Stock#: SN08CH

